

CYNTHIA GREY'S DAILY CORRESPONDENCE

(1) Is it all right to wear a red suit to a wedding? How should it be made? (2) What is the best month and day to be married? (3) How shall a girl of 17 wear her hair and ribbons? (4) Give recipes for coffee and chocolate cakes.—H. Y.

A.—(1) Yes, but white is always prettier and more appropriate. Short coats, and plain narrow skirts with shallow side-pleats let into the seams are seen in the newest suit. (2) Any time the bride prefers. June and October seem to be the popular months. (3) Parted, braided in two braids, and wound about the head. Or coiled softly into a Psyche knot. The ribbons match the gown, and are usually wound around the head and tied a little at one side. (4) Coffee cake. One egg, one cup each brown sugar, molasses, butter, and strong cold coffee, one pound raisins, seeded, one tablespoon each cloves and cinnamon, one nutmeg, grated, one heaping teaspoon soda and four cups flour. Mix stiff and bake in moderate oven for an hour. Chocolate cake. Grate $\frac{1}{2}$ cake of chocolate, and mix with it $\frac{1}{2}$ cup milk and the yolk of one egg. Set on the back of stove to dissolve and heat through. Then set off to cool while preparing the cake. Take whites of two eggs, well beaten, and the one yolk left, mix with two cups sugar, one cup butter and one teaspoon soda mixed in a little water. Add the chocolate and enough flour to make a rather

thin batter that will pour. Bake carefully. This is very tender and delicious.

THREE WAYS TO COOK RICE

Coddled Rice—Wash 1 cupful of rice, add 3 cupfuls of cold water and 1 teaspoon of salt. Place in a tightly covered kettle over a moderate heat. When bubbling stir well and set where the rice will cook gently. Cook for 40 minutes. The water will be entirely absorbed by the rice, which will be dry and whole. Remove the cover during the last ten minutes to quite dry off the top of the rice. This dish may be eaten with a stew, or, after dishing, melted butter may be added for season.

Rice and Tomatoes—Take equal parts of cold boiled rice and tomatoes and mix well together. Season with salt and paprika. Put in baking dish, sprinkle with bread crumbs and bits of butter, and bake for an hour. This makes a delicious vegetable accompaniment to any rich or hearty meat dish.

Rice Snow Balls—Three cups of cooked rice, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ pound stewed prunes. Wring small pudding cloths out of hot water and lay each over a large cup. Spread rice $\frac{1}{2}$ inch thick over cloth and put some stewed prunes in center, then draw the cloth around until prunes are covered smoothly with rice. Tie securely and steam 15 minutes.